

Senator Curtis S. Bramble proposes the following substitute bill:

FOOD HANDLER LICENSING AMENDMENTS

2013 GENERAL SESSION

STATE OF UTAH

Chief Sponsor: Curtis S. Bramble

House Sponsor: Johnny Anderson

LONG TITLE

General Description:

This bill modifies the General Sanitation chapter in the Utah Health Code by amending provisions related to a food handler.

Highlighted Provisions:

This bill:

- defines terms;
- prohibits a person from acting as a food handler for a food service establishment unless the person successfully completes an approved food handler training program and holds a valid food handler permit;
- provides for an approved food handler training program, certificate of completion, and a food handler permit, including content of the training, testing, and fees;
- provides that the Department of Health develop certification exam questions, determine information required to identify each student, and establish rules for suspending or revoking a food handler permit for cause and for inhibiting fraud;
- provides that the department in consultation with local health departments shall approve the content of an approved food handler training program, including approving instructors and each entity providing the program; and
- provides for rulemaking by the department.



Money Appropriated in this Bill:

None

Other Special Clauses:

None

Utah Code Sections Affected:**REPEALS AND REENACTS:****26-15-5**, as enacted by Laws of Utah 1981, Chapter 126

*Be it enacted by the Legislature of the state of Utah:*Section 1. Section **26-15-5** is repealed and reenacted to read:**26-15-5. Requirements for food handlers.**(1) As used in this section:(a) "Approved food handler training program" means a training program as described by this section and approved by the department.(b) "Food handler" means a person who prepares, stores, or serves food for a food service establishment.(c) "Food handler permit" means a permit issued by a local health department to allow a person to work as a food handler.(d) "Food service establishment" has the same meaning as provided in Section 26-15a-102.(e) "Provider" means a person or entity that provides an approved food handler training program.(2) A person may not work as a food handler for a food service establishment unless the person:(a) successfully completes an approved food handler training program within 14 days after the day on which the person begins employment that includes food handler services; and(b) obtains a food handler permit within 30 days after the day on which the person begins employment that includes food handler services.(3) An approved food handler training program shall include:(a) at least 75 minutes of training time;(b) a certification exam, which requires a passing score of 75% and except as provided

57 in Subsection (9)(b), consists of:

58 (i) 40 multiple-choice questions developed by the department, in consultation with
59 local health departments; and

60 (ii) four content sections designated by rule of the department with 10 randomly
61 selected questions for each content section; and

62 (c) upon completion, the awarding of a certificate of completion that is valid with any
63 local health department in the state for 30 days after the day on which the certificate is issued:

64 (i) to a student who:

65 (A) completes the training; and

66 (B) passes the certification exam; and

67 (ii) which certificate of completion:

68 (A) includes student identifying information determined by department rule; and

69 (B) is delivered by mail or electronic means.

70 (4) (a) A person may obtain a food handler permit by:

71 (i) presenting a valid certificate of completion of an approved food handler training
72 program and an application, approved by the local health department, to a local health
73 department; and

74 (ii) paying a food handler permit fee to the local health department.

75 (b) A local health department may charge a fee that is reasonable and that reflects the
76 cost of managing the food safety program.

77 (5) A person serving as a food handler for a food service establishment shall obtain a
78 food handler permit:

79 (a) before handling any food;

80 (b) within 30 days of initial employment with a food service establishment; and

81 (c) within seven days of the expiration of an existing food handler permit.

82 (6) (a) A person who holds a valid food handler permit under this section may serve as
83 a food handler throughout the state without restriction.

84 (b) A food handler permit granted after June 30, 2013, is valid for two years from the
85 date of issuance.

86 (7) The department, in consultation with local health departments, shall:

87 (a) approve the content of an approved food handler training program required under

88 Subsection (3):89 (b) approve, as qualified, each instructor who will provide classroom based training;90 (c) approve, as qualified, each provider; and91 (d) in accordance with applicable rules made under Subsection (10), provide a means
92 to authenticate:93 (i) documents used in an approved food handler training program;94 (ii) the identity of an approved instructor; and95 (iii) an approved provider.96 (8) An approved food handler training program shall:97 (a) provide basic instruction on the Centers for Disease Control and Prevention's top
98 five foodborne illness risk factors, including:99 (i) improper hot and cold holding temperatures of potentially hazardous food;100 (ii) improper cooking temperatures of food;101 (iii) dirty or contaminated utensils and equipment;102 (iv) poor employee health and hygiene; and103 (v) food from unsafe sources;104 (b) be offered through:105 (i) a trainer-led class;106 (ii) the Internet; or107 (iii) a combination of a trainer-led class and the Internet;108 (c) maintain a system to verify a certificate of completion of an approved food handler
109 training program issued under Subsection (3) to the department, a local health department, and
110 a food service establishment; and111 (d) provide to the department unrestricted access to classroom training sessions and
112 online course materials at any time for audit purposes.113 (9) (a) A provider that provides an approved food handler training program may charge
114 a reasonable fee.115 (b) Subject to the approval of the department every three years, a provider may use a
116 certification exam that consists of questions that do not conform with the provisions of
117 Subsection (3)(b), if the provider:118 (i) uses substantially similar questions that adequately test the student's knowledge of

the concepts under Subsection (8)(a) as determined by the department; and

(ii) pays a fee of \$2,000 every three years to the department to be deposited into the General Fund.

(10) (a) Rules by the department related to this section shall be made in accordance with Title 63G, Chapter 3, Utah Administrative Rulemaking Act.

(b) The department shall, by rule, establish requirements designed to inhibit fraud for an approved food handler training program described in this section.

(c) The requirements described in Subsection (10)(b) may include requirements to ensure that:

(i) an individual has taken the online course or certification exam and not attempted to allow another individual to complete the course or exam in the individual's place;

(ii) an individual taking the online course or certification exam is focused on training material throughout the entire training period;

(iii) an individual is actively engaged online during the time the individual is taking the online course or test;

(iv) if the individual is unable to participate online because of technical difficulties, an approved food handler training program provides technical support, such as requiring a telephone number, email, or other method of communication to allow an individual taking the online course or test to receive assistance;

(v) an approved food handler training program provider has a system to reduce fraud as to who completes an online course or certification exam, such as requiring a distinct online certificate with information printed on the certificate that identifies the person taking the online course or certification exam, or requiring measures to inhibit duplication of a certificate of completion or a food handler permit;

(vi) the department may audit online courses or certification exams;

(vii) an individual taking an online course or certification exam has the opportunity to provide an evaluation of the online course or test;

(viii) an approved food handler training program provider track the Internet protocol address or similar electronic location of an individual who takes an online course or certification exam;

(ix) an individual who takes an online course or certification exam use an electronic

150 signature; or
151 (x) if the approved food handler training program provider learns that a certificate of
152 completion does not accurately reflect the identity of the individual who took the online course
153 or certification exam, an approved food handler training program provider invalidates the
154 certificate of completion.